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ISSUANCES of the Meat and Poultry Inspection Program

December 1975



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**UNITED STATES DEPARTMENT OF AGRICULTURE
Animal and Plant Health Inspection Service
Meat and Poultry Inspection Program
Washington, D.C. 20250**

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ISSUANCES
of the
Meat and Poultry Inspection Program

This publication contains selected CFR amendments, MPI bulletins, and MPI directives; changes to the Meat and Poultry Inspection Manual; and changes to the Meat and Poultry Inspection Regulations. It is published monthly by the Issuance Coordination Staff, Technical Services, and is available, upon subscription, from the U.S. Government Printing Office.

Subscription

Persons wishing to receive the Issuances of the Meat and Poultry Inspection Program should send a completed MP Form 38, Subscription Order Form, or write to the Superintendent of Documents, U.S. Government Printing Office, Washington, D.C. 20402.

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Correspondence on the contents should be addressed to USDA, APHIS, MPI, Issuance Coordination Staff, Washington, D.C. 20250.

Correspondence by MPI personnel on the mailing and distribution should be addressed through the regional director, and by State personnel through the State program director and MPI regional director to USDA, APHIS, Administrative Services Division, Room 727-A, Federal Building, Hyattsville, Maryland 20782.

**Directory of Meat and Poultry Inspection Program
Establishments and Officials**

The U.S. Government Printing Office has recently changed the price of this publication. The new price for a yearly subscription is \$7.60 in the United States and \$9.50 in foreign countries. The cost of one copy is \$3.80 in the United States and \$4.75 in foreign countries.

The Directory is now published semiannually and is available from the Government Printing Office. Any person--other than MPI personnel--wishing to receive it should write to the Superintendent of Documents, U.S. Government Printing Office, Washington, D.C. 20402. Check or Money Order should be made payable to the Superintendent of Documents and should accompany the request.

December 17, 1975

**CHAPTER III—ANIMAL AND PLANT
HEALTH INSPECTION SERVICE (MEAT
AND POULTRY PRODUCTS INSPEC-
TION), DEPARTMENT OF AGRICULTURE**

**SUBCHAPTER A—MANDATORY MEAT
INSPECTION**

**PART 331—SPECIAL PROVISIONS FOR
DESIGNATED STATES AND TERRITO-
RIES; AND FOR DESIGNATION OF ES-
TABLISHMENTS WHICH ENDANGER PUBLIC
HEALTH AND FOR SUCH DESIGNATED
ESTABLISHMENTS**

**SUBCHAPTER C—MANDATORY POULTRY
PRODUCTS INSPECTION**

**PART 381—POULTRY PRODUCTS
INSPECTION REGULATIONS**

**Designation of Massachusetts Under Fed-
eral Meat and Poultry Products Inspec-
tion Acts for Special Purposes**

● Purpose. The purpose of this document is to notify the public that the Secretary of Agriculture hereby designates the State of Massachusetts under section 205 of the Federal Meat Inspection Act and section 11(e) of the Poultry Products Inspection Act. ●

Statement of considerations. Sections 202, 203, and 204 of the Federal Meat Inspection Act (21 U.S.C. 642, 643, 644) provide for recordkeeping, access, and related requirements; registration requirements; and regulation of transactions involving dead, dying, disabled, or diseased livestock of specified kinds, or parts of the carcasses of such animals that died otherwise than by slaughter, with respect to operators engaged in specified classes of business in or for "commerce" as defined in the Act. Similar provisions with respect to poultry and poultry products are contained in section 11 of the Poultry Products Inspection Act (21 U.S.C. 460). Section 205 of the Federal Meat Inspection Act and section 11(e) of the Poultry Products Inspection Act (21 U.S.C. 645, 460(e)) authorize the Secretary of Agriculture to exercise the authorities under the aforesaid sections with respect to persons, firms, and corporations engaged in the specified kinds of business but not in or for "commerce" in any State or organized Territory when he determines, after consultation with an appropriate advisory committee, that the State or Territory does not have at least equal authority under its laws or is not exercising such authority in a manner to effectuate the purposes of the Acts.

Officials of the State of Massachusetts have advised this Department that effective January 12, 1976, the State of Massachusetts will no longer be in a position to continue administering authorities under the aforesaid sections with respect to persons, firms, and corporations engaged in the specified kinds of business but not in or for "commerce."

The Secretary heretofore determined that the State of Massachusetts had developed and activated requirements at least equal to the requirements under sections 202, 203, and 204 of the Federal Meat Inspection Act and section 11 (b) and (c) of the Poultry Products Inspection Act. However, such sections contemplate continuous ongoing programs, and in view of the termination date now applicable to the Massachusetts programs, the Secretary, after consultation with the appropriate advisory committee, has now determined that Massachusetts is not exercising, in a manner to effectuate the purposes of said Acts, with respect to intrastate businesses, authorities at least equal to those under sections 202, 203, and 204 of the Federal Meat Inspection Act and section 11 (b) and (c) of the Poultry Products Inspection Act, including the Secretary or his representative being afforded access to such places of business and the facilities, inventories, and records thereof. Therefore, Massachusetts is hereby designated under section 205 of the Federal Meat Inspection Act and section 11(e) of the Poultry Products Inspection Act for the exercise of the specified authorities with respect to intrastate businesses, and hereafter sections 202, 203, and 204 of the Federal Meat Inspection Act and section 11 (b) and (c) of the Poultry Products Inspection Act shall apply as hereinafter provided, to persons, firms, and corporations engaged in the kinds of business specified in said sections, but not in or for commerce, to the same extent and in the same manner as if they were engaged in such business in or for commerce and the transactions involved were in commerce.

Accordingly, the table in § 331.6 of the meat inspection regulations (9 CFR 331.6) is amended as follows:

1. In the "State" column, "Massachusetts" is added immediately below "Kentucky" in all three places.

2. In the "Effective date of designation" column, "January 12, 1976" is added on the line with "Massachusetts" in all three places.

(Secs. 21 and 205, 34 Stat. 1260, as amended, 81 Stat. 584 (21 U.S.C. 621, 645); 37 FR 28464, 28477)

Further, the table in § 381.224 of the poultry products inspection regulations (9 CFR 381.224) is amended as follows:

1. In the "State" column, "Massachusetts" is added immediately below "Kentucky" in both places.

2. In the "Effective date" column, "January 12, 1976" is added on the line with "Massachusetts" in both places.

(Secs. 11(e) and 14, 71 Stat. 441, as amended, 82 Stat. 791 (21 U.S.C. 460(e), 463); 37 FR 28464, 28477)

These amendments of the regulations are necessary to reflect the determinations of the Secretary of Agriculture under section 205 of the Federal Meat Inspection Act and section 11(e) of the Poultry Products Inspection Act, and to effectuate the purposes of the Acts by affording representatives of the Secretary of Agriculture access to places of business engaged in intrastate activities and otherwise facilitate the enforcement of the Acts. It does not appear that public participation in this rule making proceeding would make additional relevant information available to the Secretary. Therefore, under the administrative procedure provisions in 5 U.S.C. 553, it is found upon good cause that such public procedure is impracticable and unnecessary and good cause is found for making these amendments effective less than 30 days after publication in the **FEDERAL REGISTER**.

These amendments and the notice given hereby shall become effective December 13, 1975.

Done at Washington, D.C., on December 10, 1975.

HARRY C. MUSSMAN,
*Acting Administrator, Animal
and Plant Health Inspection
Service.*

[FR Doc. 75-33755 Filed 12-11-75; 9:29 am]

**PART 331—SPECIAL PROVISIONS FOR
DESIGNATED STATES AND TERRITO-
RIES; AND FOR DESIGNATION OF ES-
TABLISHMENTS WHICH ENDANGERED
PUBLIC HEALTH AND FOR SUCH DES-
IGNATED ESTABLISHMENTS**

**PART 381—POULTRY PRODUCTS
INSPECTION REGULATIONS**

Designation of the State of Massachusetts

● Purpose. The purpose of this document is to notify the public that the Secretary of Agriculture hereby designates the State of Massachusetts under section 301 (c)(3) of the Federal Meat Inspection Act and section 5(c)(3) of the Poultry Products Inspection Act. ●

Statement of considerations. A representative of the Governor of the State of Massachusetts has advised this Department that the State of Massachusetts is no longer in a position to continue administering the State meat inspection program after January 11, 1976, and has requested the Department to assume the responsibility for carrying out the provisions of titles I and IV of the Federal Meat Inspection Act, with respect to establishments within the State at which

cattle, sheep, swine, goats, or equines are slaughtered or their carcasses, or parts or products thereof, are prepared for use as human food, solely for distribution within such State, and with respect to intrastate operations and transactions concerning meat products and other articles and animals subject to the Federal Meat Inspection Act, and persons, firms, and corporations engaged therein.

Also, a representative of the Governor of the State of Massachusetts has advised this Department that the State of Massachusetts is no longer in a position to continue administering the State poultry inspection program after January 11, 1976, and has requested the Department to assume the responsibility for carrying out the provisions of sections 1-4, 6-10, and 12-22 of the Poultry Products Inspection Act with respect to establishments within the State at which poultry are slaughtered or poultry products are processed for use as human food, solely for distribution within such State, and with respect to intrastate operations and transactions concerning products and other articles and animals subject to the Poultry Products Inspection Act, and persons, firms, and corporations engaged therein.

The Secretary heretofore determined that the State of Massachusetts had developed and activated requirements at least equal to the requirements under titles I and IV of the Federal Meat Inspection Act and sections 1-4, 6-10, and 12-22 of the Poultry Products Inspection Act. However, such titles and sections contemplate continuous, ongoing programs, and in view of the termination date now applicable to the Massachusetts programs, it is hereby determined that Massachusetts is not effectively enforcing requirements at least equal to those imposed under titles I and IV of the Federal Meat Inspection Act and sections 1-4, 6-10, and 12-22 of the Poultry Products Inspection Act. Therefore, notice is hereby given that the Secretary of Agriculture designates said State under section 301(c)(3) of the Federal Meat Inspection Act and section 5(c)(3) of the Poultry Products Inspection Act.

On January 12, 1976, the provisions of titles I and IV of the Federal Meat Inspection Act shall apply to intrastate operations and transactions in said State and to persons, firms, and corporations engaged therein, to the same extent and in the same manner as if such operations and transactions were conducted in or for "commerce," within the meaning of the Federal Meat Inspection Act, and any establishment in the State of Massachusetts which conducts any slaughtering or preparation of carcasses or parts or products thereof of cattle, sheep, swine, goats, horses, mules, or other equines, must have Federal inspection or cease its operations, unless it qualifies for an exemption under section 23(a) or 301(c) of the Federal Meat Inspection Act.

Also, on January 12, 1976, the provisions of sections 1-4, 6-10, and 12-22 of the Poultry Products Inspection Act shall apply to intrastate operations and transactions in said State and to persons, firms, and corporations engaged therein,

to the same extent and in the same manner as if such operations and transactions were conducted in or for "commerce," within the meaning of the Poultry Products Inspection Act, and any establishment in the State of Massachusetts which conducts any slaughtering or processing of poultry or poultry products must have Federal inspection or cease its operations, unless it qualifies for an exemption under section 15 or 5(c)(2) of the Poultry Products Inspection Act.

Therefore, the operator of each such establishment who desires to continue any such operations after January 11, 1976, should immediately communicate with the Regional Director for Meat and Poultry Inspection, as listed below, for information concerning the requirements and exemptions under the Acts and application for inspection and survey of the establishment:

Dr. M. J. Hatter, Director, Northeastern Region, Meat and Poultry Inspection Program, Seventh Floor, 1421 Cherry Street, Philadelphia, Pennsylvania 19102 (Telephone: 215/597-4219).

Accordingly, the table in § 331.2 of the federal meat inspection regulations (9 CFR 331.2) is amended as follows:

1. In the "State" column, "Massachusetts" is added immediately below "Kentucky."
2. In the "Effective date of application of Federal provisions" column, "January 12, 1976" is added on the line with "Massachusetts."

(Secs. 21 and 301(c), 34 Stat. 1260, as amended; (21 U.S.C. 621, 661(c)); 37 F.R. 28464, 28477)

Further, the table in § 381.221 of the poultry products inspection regulations (9 CFR 381.221) is amended as follows:

1. In the "State" column, "Massachusetts" is added immediately below "Maine."
2. In the "Effective date of application of Federal provisions" column, "January 12, 1976" is added on the line with "Massachusetts."

(Secs. 5(c) and 14, 71 Stat. 441, as amended (21 U.S.C. 454(c), 463); 37 FR 28464, 28477)

These amendments of the federal meat inspection regulations and the poultry products inspection regulations are necessary to reflect the determination of the Secretary of Agriculture under section 301(c) of the Federal Meat Inspection Act and section 5(c) of the Poultry Products Inspection Act. It does not appear that public participation in this rulemaking proceeding would make additional relevant information available to the Secretary. Therefore, under the administrative procedure provisions in 5 U.S.C. 553, it is found upon good cause that such public procedure is impracticable and unnecessary.

The amendments and the notice given hereby shall become effective December 13, 1975.

Done at Washington, D.C., on December 10, 1975.

HARRY C. MUSSMAN,
Acting Administrator, Animal
and Plant Health Inspection
Service.

[FR Doc. 75-33756 Filed 12-11-75; 9:30 am]

ACTION BY: Inspectors in Charge and Plant Management

INFORMATION FOR: Regional Directors, Area and Circuit Supervisory Personnel and Interested Parties

Fresh Meat Branding Inks

Field tests and reports indicate that each of the presently approved meat branding inks can, under varying industry conditions and methods of application, demonstrate marking qualities ranging from good to poor.

Therefore, each approved ink should receive final acceptance from the assigned inspector in charge (IIC) wherever it is used. Inks which exhibit unacceptable qualities shall be rejected from use until the cause is determined and corrected. Whenever the cause cannot be remedied, a different ink should be tried.

At establishments where unacceptably marked product has been received, the assigned IIC will take action to correct the condition. He will prepare Form MP 437 identifying the unacceptable markings and distribute the form according to instructions.

The following list contains all inks presently approved for use in official establishments to identify inspected and passed fresh meats derived from cattle, calves, hogs, sheep, and goats:

| | |
|---|--|
| 1. A.C.M.I. Violet 31 | American Coding and Marking Ink Company 1220 North Avenue, Plainfield, NJ 07062 |
| 2. Purple Marking Ink 98P | Birko Chemical Corporation P.O. Box 1315, Denver, CO 80201 |
| 3. Violet Meat Marking Ink 2-504 | Diagraph-Bradley Industries, Inc. Herrin, IL 62948 |
| 4. GL-31 or GL-75/25 Purple Meat Branding Inks | Great Lakes Corporation 2500 Irving Park Road, Chicago, IL 60618 |
| 5. 3-90-1 or 3-90-4 Meat Marking Violet Inks | Lee/Mark Company 635 Marina Vista, Martinez, CA 94553 |

| | | | |
|---|-------------------------------|---|---------------------|
| DISTRIBUTION: A-0, P,Q,S, U,U-2 (Issuances) | CATEGORY: F-Marking | REGS: 316.5(b) and (c) MANUAL: 16.6 16.11 23.2(b)(2) | OPI: STS/ISR |
|---|-------------------------------|---|---------------------|

12/10/75

6. Purple 304 Mid-Lands Chemical Company
1617 Vinton, Omaha, NE 68108

7. Pres-Teege Purple #304 Hantover, Inc.
2548 Campbell Street, Kansas City, MO 64141

8. Meat Marking Inks 6-25-4 Sanford Corporation
or 6-48-A 2740 Washington Boulevard, Bellwood, IL 60104

9. Aero Brand FD&C Purple 3787 Specialty Ink Company
P.O. Box 272, Deer Park, NY 11729

10. Double J Deep Purple Meat Walter Harned Company
Branding Ink 1129 North Mosley, Wichita, KS 67214

11. MO 74 Regular, Quick Dry, Missouri Brush & Crayon Company
and Special P.O. Box 6742, St. Louis, MO 63144

12. Violet NS-8-4116, Meat Colorcon, Inc.
Branding Ink Moyer Boulevard, West Point, PA 19486

Also approved for use on inspected and passed products is the "Purple Marking Crayon No. 1532" produced by:

Joseph Dixon Crucible Company
167 Wayne Street, Jersey City, NJ 07303

Future listings will be incorporated into MPI 8, "List of Chemical Compounds."

Foreign countries may use either these approved purple inks or inks containing other FD&C approved colors to mark carcasses and parts exported to the United States. Approved green inks shall only be used to mark horse or other equine carcasses and parts.

This bulletin cancels MPI Bulletin 790.



ACTING DEPUTY ADMINISTRATOR
MEAT AND POULTRY INSPECTION PROGRAM

INFORMATION FOR: MPI Employees and Interested Parties

CHECKLIST OF MPI ISSUANCES

October - December 1975

This checklist is issued to aid users in checking receipt of applicable issuances, and to cancel obsolete issuances. Distribution codes, if used, are shown on the bottom of the first page of the issuance. Based on these codes, users may determine if applicable issuances were received. For codes, see MPI Directive 130.1, Rev. 1, Exhibit D, Mailing List Codes Used to Distribute MPI Issuances. Changes for the Meat and Poultry Inspection Manual, the Meat and Poultry Inspection Regulations, and CFR amendments do not have codes as they are distributed to all monthly issuance recipients. If a particular issuance was not received, write to the Service Operations Unit, Administrative Services Division, South Building, APHIS, USDA, Washington, D.C. 20250.

ISSUANCES PUBLISHED

| CFR Amendments | |
|----------------|---|
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| Proposal | Nitrites, Nitrates, and Salt in Meat and Poultry Products |

| Regulation Changes | |
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| 75-12 | (Meat) | 75-136 9/24/75 | Hold and Test Restriction on Imports from Est. 1, Haiti A-O,P,Q,S, T,U-6 |
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| | (Poultry) | 75-137 9/24/75 | Removal of Hold and Test Restriction on Imports from Est. 5, Guatemala A-O,P,Q,S, T,U-6 |
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| 75-133 9/16/75 | Checklist of MPI Issuances All | |
| 75-134 9/17/75 | Hold and Test Restriction on Imports from Est. 640 Australia | A-O,P,Q,S, T,U-6 |
| 75-135 9/17/75 | Export of Fresh Pork to the United Kingdom for U.S. Military Facilities | A-O,P,Q,S, U,U-1 |
| 75-136 9/24/75 | Hold and Test Restriction on Imports from Est. 1, Haiti | A-O,P,Q,S, T,U-6 |
| 75-137 9/24/75 | Removal of Hold and Test Restriction on Imports from Est. 5, Guatemala | A-O,P,Q,S, T,U-6 |

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| 75-138 9/25/75 | Reduced Verification Testing for Fat and Added Water | A-O,P,Q,S,T | 75-156 10/21/75 | Certification of Imports from Est. 640, Australia | A-O,P,Q,S,T,U-6 |
| 75-139 9/26/75 | Export of Cooked Poultry Product to Denmark | A-O,P,Q,S,T,U | 75-157 10/21/75 | Weekly Code Numbers for Form MP-404 | A-O,P,Q,S,T,U |
| 75-140 9/26/75 | Export to the Netherlands | A-O,P,Q,T,U,U-6 | 75-158 10/29/75 | Bratwurst | A-O,P,Q,S,U,U-2 |
| 75-141 10/2/75 | Temperature Requirements for Certain Uncured Beef Products | A-O,P,Q,S,T,U-U-2 | 75-159 11/7/75 | USDA College Study Program FY 1976 | Limited |
| 75-142 10/2/75 | Acidified Low-Acid Ingredients in Meat and Poultry Products | A-O,P,Q,S,U,U-2 | 75-160 11/11/75 | Lifting of Restriction on Imports from Est. 1921, Argentina | A-O,P,Q,S,T,U-6 |
| 75-143 10/2/75 | Export of Horsemeat to Italy | A-O,P,Q,S,T,U-U-6 | 75-161 11/12/75 | Export to Great Britain (U.K.) | A-O,P,Q,S,T,U |
| 75-144 10/2/75 | Recall of Canned Pimientos from R.E. 39.721, Spain | A-O,P,Q,S,U,U-2 | 75-162 11/17/75 | Meat and Poultry Export Certification | A-O,P,Q,S,T |
| 75-145 10/10/75 | Lifting of Restrictions on Imports from Est. 1822, Argentina | A-O,P,Q,S,T,U-6 | 75-163 11/18/75 | Recall and/or Embargo on Imported Canned Pimientos and other Acidified Canned Foods | A-O,P,Q,S,U,U-2 |
| 75-146 10/14/75 | Recall of Canned Pimientos from R.E. 39.612 and R.E. 30.745, Spain | A-O,P,Q,U,U-2 | 75-164 11/19/75 | Hold and Test Restriction on Imports from Est. 13, Argentina | A-O,P,Q,S,T,U-6 |
| 75-147 10/14/75 | Bovine Tuberculosis Eradication Program | A-O,P,Q,S,T | 75-165 11/19/75 | Lifting of Restriction on Imports from Est. 640, Australia | A-O,P,Q,S,T,U-6 |
| 75-148 10/14/75 | Labeling Proprietary Mixtures | A-O,P,Q,S,T,U,U-2 | 75-166 11/19/75 | Lifting of Restriction on Imports from Est. 1, Haiti | A-O,P,Q,S,T,U-6 |
| 75-149 10/17/75 | Preparation of AD 281's | EA,EI,EJ,EM | 75-167 12/1/75 | Export to Belgium | A-O,P,Q,S,U |
| 75-150 10/17/75 | APHIS Skills Development | EJ | 75-168 12/1/75 | Date of Processing Poultry Products | A-O,P,Q,S |
| 75-151 10/16/75 | Automated Mailing System | M01-M06,M90 (M07,M08, M09,M10) | 75-169 12/4/75 | Task Force--MPI Management and Communication System | Limited |
| 75-152 10/17/75 | Hold and Test Restriction on Imports from Est. F-105, Belgium | A-O,P,Q,S,T,U-6 | 75-170 12/8/75 | Hold and Test Restriction on Imports from Est. 1822, Argentina | A-O,P,Q,S,T,U-6 |
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| 75-154 10/21/75 | Export of Meat and Meat Products to the United Kingdom | A-O,P,Q,T,U-U-1 | 75-172 12/10/75 | Lifting of Restriction of Imports from Est. 1921, Argentina | A-O,P,Q,S,T,U-6 |
| 75-155 10/21/75 | Lifting of Restriction on Imports from Est. 3B, Australia | A-O,P,Q,S,T,U-6 | 75-173 12/10/75 | Lifting of Restriction on Imports from Ests. TIF-12 and TIF-23, Mexico | A-O,P,Q,S,T,U-6 |

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| 75-176 12/10/75 | Awards Calendar | A-O,P,Q |
| 75-177 12/10/75 | Export to Canada | A-O,P,Q,S, U |
| 75-178 12/10/75 | Export to Japan of Product Containing Meat and Poultry | A-O,P,Q,S, U |
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| 75-60 4/2/75 | Canned Pork Products from Ests. 65 and 140, Poland | A-O,P,Q,S, T |
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| 75-83 5/29/75 | Fiscal Year 1976 EEO Plan | EA,EI,EJ, EM |
| 75-84 5/30/75 | Sampling Product from Est. 47, Denmark | A-O,P,Q,S, T |
| 75-87 6/3/75 | Exports of Fresh Poultry Products to Great Britain | A-O,P,Q,S, T,U |
| 75-95 6/19/75 | Canned Pork Products from Est. 140, Poland | A-O,P,Q,S, T |

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| 843 10/21/74 | Curtailment of Over-time | EA,EI,EJ,EM |
| 845 10/22/74 | Training--On or Off the Clock | EA,EI,EJ,EM |
| 899 12/3/74 | Dextrose Shortage | Q,P,T,U-U-2 |
| 909 12/23/74 | Hold and Test Restriction on Imports from Est. 65, Poland | P,Q,T,U-6 |
| 75-12 1/16/75 | Hold and Test Restriction on Imports from Est. 5, Guatemala | P,Q,T,M,U-6 |
| 75-17 1/23/75 | Weekly Code Numbers for Form MP-404 | P,Q,S,T,U |
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| 75-26 2/6/75 | Standardized Import MP Forms 63,64,65, and 66 | O,P,Q,S,T |
| 75-49 3/14/75 | Rejection of Exported Product | A-O,P,Q,S,T, U,U-1 |

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| 75-96 6/18/75 | Checklist of MPI Issuances | All |
| 75-100 6/26/75 | Canned Pork Products from Est. 65, Poland | A-O,P,Q,S, T |
| 75-102 7/7/75 | Training Action Plan for Supervisory Personnel | All Supervisors, STS |
| 75-111 7/25/75 | Export of Fresh Pork Products to the United Kingdom | A-O,P,Q,S, U-1 |
| 75-112 8/1/75 | Exports of Meat and Poultry Products to Martinique | A-O,P,Q,S, U-U-1 |
| 75-116 8/1/75 | Hold and Test Restriction on Imports from Est. 3B, Australia | A-O,P,Q,T, U-6 |
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| 75-127 8/27/75 | Export to Great Britain (U.K.) | A-O,P,Q,S, T,U |

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| 75-128 8/28/75 | Certification of Imports from Est. 3B, Australia | A-O, P, Q, S, T, U-6 |
| 75-130 9/4/75 | Removal of Hold and Test Restriction on Imports from Est. 243, Australia | A-O, P, Q, T, U-6 |
| 75-133 9/16/75 | Checklist of MPI Issuances | All |
| 75-134 9/17/75 | Hold and Test Restriction on Imports from Est. 640, Australia | A-O, P, Q, S, T, U-6 |
| 75-137 9/24/75 | Removal of Hold and Test Restriction on Imports from Est. 5, Guatemala | A-O, P, Q, S, T, U-6 |
| 75-145 10/10/75 | Lifting of Restrictions on Imports from Est. 1822, Argentina | A-O, P, Q, S, T, U-6 |
| 75-155 10/21/75 | Lifting of Restriction on Imports from Est. 3B, Australia | A-O, P, Q, S, T, U-6 |



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UNITED STATES DEPARTMENT OF AGRICULTURE
Animal and Plant Health Inspection Service
Meat and Poultry Inspection Program
Washington, D.C. 20250



MEAT AND POULTRY INSPECTION MANUAL

CHANGE: 75-12

Maintenance Instructions

December 1975

| Remove Page | Insert Page | Numbered |
|--------------|--------------|----------|
| Preface | Preface | 75-12 |
| 37 thru 42 | 37 thru 42 | 75-12 |
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Pen-and-Ink Changes

Page 215a, MP Form 519, change "sec. 20.17" to "sec. 20.18."

Page 215a, delete MP Form 520.

Page 247, section 22.34(b), right column, lines 7 and 12, change "16" to "8."



PREFACE

The Meat and Poultry Inspection Manual is an official publication of procedural guidelines and instructions to aid MPI employees in enforcing laws and regulations related to Federal meat and poultry inspection. It also contains information on MPI's organization and relevant material, directly affecting meat and poultry activities, issued by other Federal agencies.

This publication includes revised and combined information from (1) Manual of Meat Inspection Procedures, (2) Poultry Inspector's Handbook, (3) Sanitation Handbook, (4) Approved Warehouse Requirements, (5) Beef Carcass Inspection Program, (6) Guidelines for Implementation of Sanitary Requirements in Poultry Establishments, and (7) various MPI Bulletins. All these publications are now obsolete. Although this manual contains valuable information, it does not include specific information now present in regulations, directives, and other documents. Thus, it should be used in conjunction with all MPI issuances.

To facilitate locating information, the Manual has been divided into Parts 1 through 30, with some parts being reserved for future use (2, 12, 13, 15, 24, 28, 29, and 30), and the material has been arranged according to the meat and poultry regulations, with some variations to prevent duplication and include latest developments. The table of contents and the index also help to find information quickly. Most subjects have been rewritten for simplicity and conformity with present laws. As information is revised, removed, or added, new and revised pages are published in the MPI monthly publication, Issuances of the Meat and Poultry Inspection Program. Such information is identified by asterisks.

September 1973
Washington, D.C.

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If product contamination occurs as result of bag breakage, product must be rewashed immediately by spraying. All traces of refrigerant must be removed before product is passed for food. If all contamination cannot be removed by washing or trimming, affected portion must be condemned.

8.43 DRY ICE

When product is stored or shipped, dry ice (solid carbon dioxide) may be applied directly to it, used as an adjunct to, or as a substitute for refrigeration.

Precautions. High levels of carbon dioxide are harmful and may produce unconsciousness.

To assure that dry ice does not constitute a safety hazard, management must:

1. Provide dry ice dispensers (snowing hoods) with mechanical ventilation to eliminate accumulated gas. To be effective, exhaust intakes should be near floor level.

2. As a warning, identify rooms or areas where dry ice or product with dry ice is stored.

3. Monitor processing rooms where dry ice is used to assure that carbon dioxide does not exceed the .5 percent * (5,000 ppm) maximum level set by the Occupational Safety and Health Administration. This limit does not apply to coolers, freezers, or storage rooms. Measurements should be taken about 5 feet above floor level.

INSECT AND RODENT CONTROL

Subpart 8-G

(Regs: M-318; P-Subpart H)

Insects and rodents may transmit diseases to humans through food contamination. Thus, their presence in or around plants creates a public health hazard. They can be eliminated by preventing their breeding and entrance into plants.

8.46 RODENT HARBORAGE

Breeding or hiding places--manure piles, paunch and stomach contents, hog hair, feathers, trash, junk or unused equipment, etc.--are potential sources of insects or rodents and are prohibited.

(a) Local Cooperation

Plant management should solicit cooperation from adjoining property owners and from local health authorities to eliminate breeding or hiding places and to develop an insect and rodent control program.

(b) Facility Maintenance

Building and equipment harboring pests shall be repaired or replaced. Floors, walls, partitions, and ceilings shall be free of cracks, crevices and openings. They must be of tight-fitting material not permitting entrance and breeding of cockroaches or other pests. Areas tunnelled by rodents must be repaired with concrete, brick, or other rodent-proof material.

Floor drain strainers shall be effective and kept in place to prevent rodent entrance through drainage lines.

All openings should be screened to prevent entrance of flies, rodents, birds, etc.

8.47 INSECTICIDES; RODENTICIDES

(a) Use

The Office of Pesticide Programs, Environmental Protection Agency, requires that insecticides and rodenticides be used only for intended purpose according to label instructions.

See "List of Chemical Compounds" * for approved materials.

Warning! Many insecticides or rodenticides are toxic. If inhaled, ingested, or absorbed through the skin they may cause serious illness.

(b) Responsible Person

Only licensed pest control operators or responsible plant employees, under inspector's supervision, may prepare, mix, and use approved insecticides or rodenticides.

(c) Storage

Insecticides and rodenticides shall be in an area acceptable to the inspector in charge, and under the supervision of responsible plant employee.

* 8.48 INSECTICIDES

(a) Sprays, Aerosols

(1) Residual. Residual insecticides are effective over a long period of time against flies and other insects. Their use is restricted to outside premises and inedible product areas. Precautions must be taken to prevent insecticide mist or (affected) insects from entering edible product processing or storage areas through open doors or windows, ventilating systems, etc.

The following residual insecticides may be used: Baygon, Carbaryl (Sevin), Chlordane, Chlorpyrifos (Dursban, Dowco 179), Diazinon, Dichlorovos (DDVP, Vapona), Dimethoate (Cygon), Dipterex, Fenthion (Entex), Kepone, Lindane, Malathion, Methoxychlor, Ronnel.

(2) Nonresidual. Nonresidual or "knockdown" insecticides kill insects only on direct contact. They may be used in edible product areas, provided exposed edible products are removed, covered, or stored in closed containers before spraying. Facilities and equipment must be thoroughly washed with an effective cleaning compound and rinsed with potable water after spraying. The following nonresidual insecticides may be used: Allethrins, Lethanes, Pyrethrins, Pyrethrum extract, SBP-1382 (Synthrin, NIA 17370).

Concentrations of 1 percent or less--alone or in combination--of the following synergists may be used with the above insecticides: Piperonyl butoxide, Piperonal bis [2-(butoxyethoxy) ethyl] acetal (Tropital), N-Octyl bicycloheptene dicarboximide (MGK 264), n-Propyl isome, Sulfoxide.

Synergist concentrations may be increased to a maximum of 5 percent when the insecticide is dispensed as an aerosol spray.

(b) Pellets, Powders

Flies, cockroaches, and other insects in livestock pens, poultry receiving areas, and other inedible product areas may be controlled with approved residual bait or powder material.

Powder or granular insecticides, except those marketed exclusively in labeled dispenser containers, must be of distinct blue or green color.

Care must be taken that baits are not ingested by livestock or poultry.

(c) Repellants

Compounds with di-n-butyl succinate are effective repellants and can be used for exterior door and window facings, near loading docks, and other outside areas.

(d) Gases

(1) Authorized fumigants. Fumigation with hydrocyanic acid, methyl bromide,

or phosphine (from aluminum phosphide) *
 * gas is sometimes necessary to eradicate *
 * insects. Since these gases are extrem- *
 * ely poisonous to man as well as *
 * insects, permission for their use must *
 * be obtained from the Inspector in *
 * Charge, and a competent, experienced *
 * person must be placed in direct charge *
 * of the operation. The fumigant must *
 * be used according to label directions *
 * and the label must be registered with *
 * the Office of Pesticide Programs, *
 * Environmental Protection Agency.

* Raw uncured products must be removed *
 * from the room before fumigating. *
 * Uncooked cured hams and bacon, and *
 * cooked sausage or packaged products *
 * need not be removed.

* Hydrocyanic acid, methyl bromide, or *
 * phosphine gas may also be used to *
 * eradicate mites, skippers, beetles, and *
 * similar insects from infested cured *
 * hams or similarly cured products, *
 * provided the infested meat is removed *
 * and condemned after such treatment. *
 * Uninfested meat or product must be *
 * aerated for at least 48 hours before *
 * packaging or further processing.

(2) Proprietary fumigants. When com-
 pounds are prepared from one or more
 chemicals and their combination results
 in a gas, they are referred to as
 "proprietary" fumigants. Such fumi-
 gants must be authorized by STS-SS.
 Their labels must be registered with
 * the Office of Pesticide Programs,
 Environmental Protection Agency,
 and must include directions for use
 in meat and poultry plants.

All edible products and packaging
 materials must be removed from rooms
 to be fumigated. Food contact surfaces
 must be rinsed with potable water
 before product is returned.

(3) Room ventilation; test. After
 fumigation, the room must be venti-
 lated. An experienced fumigator must
 test the room for safety to insure the
 gas has been removed from the room,
 product surfaces, and equipment. Fumi-
 gant equipment must be so constructed

and controlled as to prevent product
 contamination.

(e) Dispensers

Automatic insecticide dispensers may *
 be used with residual or nonresidual *
 insecticides, provided the requirements *
 of section 8.48(a) are met. *

8.49 RODENTICIDES

Use of rodenticides is a means of
 eliminating rodents. Other methods--
 rodent proofing of buildings, destruc-
 tion of rodent harborages, maintenance
 of rodent-free zone around plants--
 should be used to prevent rodent
 entrance into buildings.

* * *

(a) Approved Rodenticides

The following rodenticides may be
 used: 3-(alpha-Acetonylfuryl)-4-
 hydroxycoumarin (Fumarin) and its *
 sodium salt (Fumasol), Alpha-Naphthyl- *
 thiourea (ANTU), 2-[(p-Chlorophenyl) *
 phenylacetyl]-1, 3-indandione (Chloro- *
 phacinone, Rozol), Diphacinone *
 (Diphacin) and its sodium salt, *
 2-Isovaleryl-1, 3-indandione (PMP, *
 Valone), 2-Pivalyl-1, 3-indandione *
 (Pival) and its sodium salt (Pivalyn), *
 Prolin, Red squill, Warfarin [3-alpha- *
 Acetonylbenzyl]-4-hydroxycoumarin] and *
 its sodium salt.

In general, rodenticides may not be *
 placed in edible product departments *
 until operations have ceased for the *
 day and all uncovered products are *
 removed from the area. Strict account *
 must be kept of the location and number *
 of stations in the area and the floor *
 plan layout must be approved by the *
 Inspector in Charge. Rodenticides may *
 not be placed in dry salt cellars. *
 They may remain in areas containing *
 sealed, packaged meats, but care must *
 be taken to place them so as to *
 prevent contamination of the meat.

All labels must be registered with
 the Office of Pesticide Programs,
 Environmental Protection Agency.

***(b) Rodent Baits**

* Bait boxes and fountains, tracking *
 * powders, and other rodenticides must *
 * be removed from edible product depart- *
 * ments before operations are resumed. *
 * All bait supplies must be stored in a *
 * separate place designated by the *
 * Inspector in Charge.

* (1) **Dry baits.** Cereal, or other *
 * vegetable meals or flours may be *
 * mixed with one or more approved *
 * rodenticides, provided that they are *
 * first mixed with a green or blue dye. *
 * Whole or cracked grains, or flours *
 * or meals pressed into cakes or pellets *
 * that do not have characteristics of *
 * food products, may be used without the *
 * green or blue dye. To help the *
 * rodenticide to adhere to whole or *
 * cracked grain, two ounces of melted *
 * animal or vegetable oil may be mixed *
 * with each five pounds of grain.

(2) **Liquid baits.** If prepared *
 * according to label directions, liquid *
 * baits may be used in bait fountains, *
 * provided the solution has a distinct *
 * green color.

(3) **Bait fountain.** It must be simi- *
 * lar to bottle-type containers used in *
 * poultry houses. Each fountain must be *
 * marked "rodent bait" and placed in a *
 * bait box.

(4) **Bait box.** It must be marked *
 "Rodent Bait" and have a serial number *
 and firm's or responsible individual's *
 name. Each box must have sides, top *
 and bottom closed, or capable of being *
 closed or fastened, with openings only *
 for rodent entrance and exit.

(5) **Tracking powder.** It may be used *
 * in all departments, provided it has a *
 * distinct blue or green color, process- *
 * ing operations have ceased, all exposed *
 * products have been removed, and its use *
 * does not create a nuisance. After the *
 * powder is removed, floors must be *
 * washed with an effective cleaning com- *
 * pound and/or rinsed with potable water

to remove all evidence of the tracking *
 powder before operations are resumed. *

(6) **Sticky boards.** Board strips *
 with extremely adhesive resinous *
 material can be used to capture *
 rodents. Since the adhesive does not *
 contain rodenticide, board strips may *
 be used in all departments provided *
 their use does not create a nuisance. *

8.50 RODENT EVIDENCE

When pests enter an establishment, *
 certain eradication methods and chem- *
 icals may be used.

(a) Ultraviolet Light

"Black Lights" or ultraviolet lights *
 may be used to determine evidence and *
 possible sources of product contami- *
 nation.

Such lights cause rodent urine *
 stains to fluoresce. However, certain *
 substances--sodium and potassium salts, *
 cleaning agents, etc.,--also fluoresce. *
 Thus, fluorescence under ultraviolet *
 light and without other evidence of *
 rodent infestation is not sufficient.

(b) Immediate Action

(1) **Suspension of operations.** When *
 rodent evidence is discovered in *
 production or production-related area-- *
 processing room, ingredient storage *
 area, cooler, or any area where meat *
 or poultry product is accessible--the *
 inspector shall stop operations and *
 movement of any material into or out *
 of the area, and shall require *
 management to:

1. Examine all products, packaging *
 materials, and containers for rodent *
 damage or contamination.

2. Destroy or decharacterize rodent *
 damaged or contaminated product, car- *
 cass, parts, packaging materials and *
 containers, and any open dry ingredient *
 container.

3. Remove accumulations of equip- *
 ment, paper, or other debris providing *
 harborage in involved area, and wash *
 and sanitize all equipment.

4. Survey premises and outside areas; eliminate all suspected harborages (outside premises, maintenance areas, etc.); close all possible rodent access points, and arrange all dry storage material to facilitate cleaning.

(2) **Resumption of operations.** The inspector may allow operations to resume after all actions are successfully completed.

8.51 CONTROL PROGRAM

(a) **Minimum Requirements**

An effective rodent control program includes:

1. Written designation and authorization of a qualified individual to assume responsibility for the program.
2. Sealing all openings or holes serving as possible entrance points.
3. Elimination of any harborage inside or outside the plant.

THE REVERSE OF THIS PAGE IS INTENDED TO BE BLANK.

4. Use of bait boxes outside of processing areas where rodent activity is possible.
5. Weekly premises survey (inside and outside) to determine control effectiveness.
6. Contract with a recognized extermination firm or an effective plant program.

(b) Plant's Responsibility

Plant management shall submit or resubmit to the inspector a copy of the rodent control program, indicating actions taken or to be taken to prevent rodent problem recurrence, and shall fulfill all requirements of *Section 8.51(a) within 5 days after deficiency is noted.

(c) Inspector's Responsibility

(1) **Inspection withholding.** The inspector shall review the plant's program to assure that corrective actions are taken, and shall send a report to the area supervisor. He shall withhold inspection, when all minimum requirements for a rodent control program are not implemented within 5 days, and shall report the action to the area supervisor.

(2) **Inspection Suspension; Reinstatement.** The area supervisor shall recommend inspection suspension when the rodent problem continues and management fails to take corrective actions.

RD shall suspend inspection when minimum rodent control requirements have not been met, or when there is evidence that the plant is unable to control rodents in production or production-related areas. He shall reinstate inspection when all requirements of this subpart have been met, as determined by a complete plant survey made under direction of Regional Office.

SPECIAL SANITATION REQUIREMENTS

Subpart 8-H

(Regs: M-308, 318; P-Subpart H,0)

Generally, bacteria grow slowly at or near freezing (32° F.), but multiply rapidly with increasing temperature; therefore, product and room temperature must be kept as low as possible.

8.54 RAW PRODUCT AREA

Midshift Cleanup

When temperature of processing areas is not maintained at or below 50° F., a midshift cleanup of equipment surfaces contacting product (trays, tables, chutes, belt conveyors, hand-tools, etc.) shall be required within 5 hours from start of operations, and at least every 5 hours thereafter.

Complex equipment (grinder, stuffers, etc.) will also be cleaned as above, unless (1) it is reused within 3 hours, and (2) product is processed (cooked, frozen, or dried) within 4 hours after its temperature rises to 50° F. If any above schedule is delayed by breakdown(s), product must be adequately refrigerated until normal processing is resumed.

Regardless of room temperature, all used equipment shall be cleaned and sanitized at least every 24 hours.

8.55 HEAT-PROCESSED PRODUCT AREA

(a) Management's Responsibility

Heat-processed products, that may be consumed with limited further processing, provide ideal media for food poisoning organisms.

Plant management is responsible for assuring acceptable sanitation standards for facilities, equipment, and

personnel to prevent product contamination and/or bacterial growth.

(b) Product Handling

Besides other requirements, this section applies to cooked, ready-to-eat products. Shelf-stable dried products and smoked pork items--dry salami, hams, bacon, etc.--are presently excluded.

Persons handling or preparing raw products shall not handle heat-processed products, unless they first wash and sanitize their hands and change garments.

Persons working with live animals, byproduct, or inedible product shall not handle heat processed product.

Management shall not allow persons with boils, open sores, other inflammatory abnormalities or dirty hands and fingernails to handle edible product.

(c) Handwashing

Employees shall properly wash and sanitize their hands upon entering or reentering heat-processed product areas, and after contacting possible materials (mechanical equipment, debris, etc.).

(d) Aprons

Employees' aprons shall be clean, readily identified and, when not used, hung in designated area.

(e) Product Storage, Temperature

Exposed heat-processed product shall not be stored in same area with raw product. Its internal temperature shall not be kept between 40° F. and 120° F. for more than 2 hours. However, large mass solid products may be * placed into a 40° F. cooler before they are chilled to 120° F. Small mass solid products must be chilled before bulk packing, unless it can be demonstrated that product reaches 40° F. within 2 hours. With appropriate equipment, fluid and semifluid products can be chilled as specified.

(f) Midshift Cleanup

All equipment--tables, trays, vats, etc.--directly contacting heat-processed products must be thoroughly washed and sanitized at midshift. Such equipment must not be used interchangeably for raw and heat processed products unless completely cleaned and sanitized. Portable equipment shall be washed and sanitized in designated areas to prevent product or other equipment contamination.

When same personnel clean other departments, cleanup procedures should first be directed to heat-processed product areas.

(g) Microbiological Control and Monitoring

(1) **Plant's responsibility.** Establishments conforming with all other provisions of this section may be considered in compliance if they implement an approved microbiological control and monitoring program in lieu of a midshift cleanup.

Plant management desiring to develop such a program shall:

1. Request the inspector in charge, in writing, a 30-day exemption from midshift cleanup to collect preliminary test data, implement the program and submit all related information. Such exemption may be granted, provided required provisions are in compliance.

2. Provide the inspector in charge with copies of all subsequent information.

3. Collect preliminary test data by swab sampling three or more sites on each operating line for 5 days. Such days shall be selected at random during a 2-week period. Site selection for each line should include at least one at beginning, one mid-way, and the third at end of processing line. Each site should be swabbed 30 minutes before operations, 30 minutes after, and at each subsequent 2-hour period. A swab dilution technique should be used to sample each measured site in *

PART 25

TRANSPORTATION

TRANSPORTATION

Subpart 25-A

(Regs: M-325; P-Subpart S)

25.1 CERTIFICATION (MEAT)

Certification is not necessary for interstate shipment of marked "U. S. Inspected and Passed" product from a federally inspected plant in plant's vehicles or by individuals in their own vehicles.

25.2 NONFEDERALLY INSPECTED PRODUCT

Nonfederally inspected wholesome meat or poultry products, shipped from one point in a State to another point in the same State, may pass through another State without violating the FMIA or PPIA.

25.3 RECORD REVIEW

Compliance officers shall review records of interstate carriers to determine regulation compliance (M-325). Records of railroads, airlines, truck lines, railway express agencies, and post offices shall be included.

Inspectors shall review plant's shipping papers to determine whether they meet all requirements. Annual reviews shall be made. Findings shall be reported to FO-CS.

25.4 UNMARKED, RESTRICTED PRODUCT

(a) Sealing

USDA seals shall be used to maintain identity of unmarked or restricted products. Breaking official seals without authority is prohibited.

(1) **Vehicles.** Before sealing, inspectors shall check for proper loading by examining bills of lading, loading schedules, and other available information, and determine that the first scheduled stop is at an official plant.

(2) **Containers.** Fiber containers of restricted products may be sealed with filament-type, pressure-sensitive tape with adhesive that removes part of the container surface when removed. Non-filament-type tape with same adhesive properties is also acceptable. The tape shall be firmly applied completely around the container in two directions. A 2 1/2-inch rubber brand impression is placed at the intersection of the two strips. Such impression must remain legible during shipment.

(3) **Notification.** A completed Form MP 408, Notice of Unmarked Meat Shipped Between Official Establishments Under Seal, or Form MP 544, Notice of Shipment of Poultry Products Under Seal, shall accompany sealed shipments, and shall be distributed as described on the form. If retained tags are applied to product, tag numbers shall be recorded on the form. Otherwise, each box shall be dated, serially numbered, and all information recorded on the form.

Since unmarked product makes up at least 25 percent of a shipment, the total weight (without detailed breakdown) of marked product shall be shown. Unmarked or restricted product shall be fully described.

The MP 408 or MP 544 copy must be securely attached to the vehicle. On railway tank cars an acceptable method is placing such copy in an envelope, enclosing the envelope in a plastic bag, and securely stapling the bag. A slit is made in both envelopes and secured to the seal. The envelope may be secured inside the vent bonnet when present. The envelope, addressed to the destination inspector, may be placed with the shipping papers carried by the driver of sealed tank trucks.

(b) Seal Breaking

(1) **Safety.** To avoid injury, inspectors must break seals carefully. Plant employees may break Government seals under inspector's direct supervision only.

(2) **Diversion.** The origin establishment shall arrange for breaking seals when sealed vehicles are diverted enroute.

25.5 NONARRIVAL OF SEALED PRODUCT

When a sealed shipment does not arrive in a reasonable time, the circuit supervisor shall notify the regional office by letter, giving information on kind of product, vehicle identification, origin establishment, and statement from the destination establishment concerning its knowledge of the transaction.

25.6 RETURN OF ALLEGED UNSOUND PRODUCT

* Return of alleged unsound or misbranded federally inspected product * between official plants shall be * accomplished as follows:
 * a. The receiving inspector in * charge shall relate all details of the

shipment to his area supervisor. * Whenever another area is involved, * agreement between area supervisors must * be reached for the return of each * shipment. The receiving area supervisor * will instruct his inspector if * the shipment may be returned. *

b. An inspector in charge instructed to return a shipment shall complete MP Form 409-1, "Permit to Return Alleged Unsound Product," in triplicate and give original to driver, mail duplicate to inspector in charge of plant where product is being returned, and retain triplicate for his file. Comments concerning product condition or reason for return shall also be included on this form. *

c. According to the usual circumstances involving each shipment, the inspector in charge should utilize the best means of official security (seal vehicle, or cross tape and stamp units). *

d. Area or circuit supervisor should make arrangements to have a supervisory inspector present to reinspect returned products. *

Return of alleged unsound or misbranded federally inspected product from a nonofficial plant or location to an official plant shall be accomplished as required by regulations (325.10). *

25.7 ANIMAL FOOD

(a) Canned Product

MPI is responsible for assuring whether canned animal product is denatured or labeled as required (MR-325.11). FDA is responsible for interstate shipment of such product and its freedom from adulteration.

(b) Lungs

Livestock lungs, prepared at official plants and complying with 310.16 and 325.8 (MR), need not be sealed nor accompanied by MP Form 508 to qualify for certified animal food program.

(c) Shipping Permit

Shipping permit numbers, required by 325.8 and 325.11 (MR), shall be requested by establishment's letter to RD. The permit will be issued by letter and will be the establishment number followed by a -1, -2, etc., depending on the number of permits issued in the State.

A warehouse is not required to secure a new permit number to reship undenatured lungs. Lungs from more than one permit holder may be shipped together to a pet food manufacturer. Origin plant's permit number and number of boxes covered by each permit shall be identified on shipping papers.

25.8 OTHER SOURCES OF REGULATIONS

The following manuals and bulletins contain Federal meat inspection regulations for interstate carriers:

Parcel Post--Parts 125.36 and 331.46 (subparagraph 461) of the Postal Manual.

Railway Express Agency, Inc.-- General Circular No. 2-D of the Railway Express Agency.

Railroads--Freight Tariff No. 362-B and supplement issued by L. E. Kipp, Agent.

Trucks--American Trucking Assn., Inc., A.T.A. Bulletin Advisory Service, pp. 25-36.

Airlines--Official Air Cargo Tariff Circular A-1, Section 5, pp. 29-36.

PART 26

REIMBURSABLE SERVICES (MEAT)

**IDENTIFICATION, CERTIFICATION
AND
FOOD INSPECTION SERVICES**

Subpart 26-A

(Regs: M-350)

Reimbursable services are provided under the Agricultural Marketing Act of 1946 to maintain identity of federally inspected meat products through operations not subject to inspection. Application for these services is made on Form MP 225, Application for Service. Establishment numbers in the 3000 series are assigned.

26.1 IDENTIFICATION SERVICE

This service provides for maintaining the identity of federally inspected meat and meat food products through rehandling operations that do not include processing.

(a) Operations Covered

Covered are operations such as pumping edible lard or tallow from tank cars to storage tanks or ships' tanks, breaking Government seals (by MPI) in emergencies away from official plants, relabeling canned goods and consumer-sized packages.

Identification Service may also be used to maintain control of cysticercus infested beef being refrigerated at an unofficial facility and for swine carcasses for trichinae certification at an unofficial

freezer. The area supervisor will grant permission, after determining the facilities are satisfactory for control of retained product.

(b) Labels

All labels must be approved by STS-LP. Under this service, all labeling material bearing inspection marks must be inventoried and remain under Government lock or seal at the plant. Labels will be issued by the inspector and used only under supervision of a responsible designated employee. The finished product must be held intact until reviewed and accepted by the inspector.

(c) Termination of Service

Notify RD when plants (approved warehouses) have not used their Identification Service grant for more than 1 year so that such service may be canceled.

26.2 CERTIFICATION SERVICE

This service is provided to respond to requests for specific certification for export product which is in addition to that contained in the regular export certificate. Charges are made for all time necessary to (1) perform additional inspections, (2) maintain product identity, (3) obtain information on certain certificates, and (4) complete the certificate. Certification statements not covered by the regulations or this manual must be cleared by FO.

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UNITED STATES DEPARTMENT OF AGRICULTURE
Animal and Plant Health Inspection Service
Meat and Poultry Inspection Program
Washington, D. C. 20250



MEAT AND POULTRY INSPECTION REGULATIONS

CHANGE: 75-12

December 1975

MAINTENANCE INSTRUCTIONS

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SUBCHAPTER A - MANDATORY MEAT INSPECTION

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Second shifts shall follow first shifts, with no more than a 3-hour break. However, in no case shall the second shift start after 6 p.m. Assignments of Program employees from one plant to another involving a change from a night shift to a day or single shift, or vice versa, for relief purposes shall be effected only in emergencies, and then only with the approval of the Regional Director or one acting in that capacity.

(4) Establishments shall maintain consistent work schedules. Any request by an establishment for a change in its work schedule involving an addition or elimination of shifts shall be submitted to the area supervisor at least 2 weeks in advance of the proposed change. Frequent requests for change shall not be approved: Provided, however, minor deviations from a daily operating schedule may be approved by the inspector in charge, if such request is received on the day preceding the day of change.

(5) Requests for inspection service outside an approved work schedule shall be made as early in the day as possible for overtime work to be performed within that same workday; or made prior to the end of the day's operation when such a request will result in overtime service at the start of the following day: Provided, That an inspector may be recalled to his assignment after completion of his daily tour of duty under the provisions of §307.6(b).

§ 307.5 Overtime and holiday inspection service.

(a) The management of an official establishment, an importer, or an exporter shall pay the Animal and Plant Health Inspection Service \$12.40 per hour per Program employee to reimburse the Program for the cost of the inspection service furnished for time outside the scheduled tour of duty; on days outside the basic workweek; or on any holiday specified in paragraph (b) of this section.

(b) Holidays for Federal employees shall be New Year's Day, January 1; Washington's Birthday, the third Monday in February; Memorial Day, the last Monday in May; Independence Day, July 4; Labor Day, the first Monday in September; Columbus Day, the second Monday in October; Veterans' Day, the fourth Monday in October; Thanksgiving Day, the fourth Thursday in November; Christmas Day, December 25. When any of the above-listed holidays falls outside the basic workweek, the nearest workday within that week shall become a holiday.

§307.6 Basis of billing for overtime and holiday services.

(a) Each recipient of overtime or holiday inspection service, or both, shall be billed, at the rate established in § 307.5(a), in increments of quarter hours. For billing purposes, 8 or more minutes shall be considered a full quarter hour. Billing will be for each quarter hour service rendered by each Program employee.

(b) Official establishments, importers, or exporters requesting and receiving the services of a Program employee after he has completed his day's assignment and left the premises, or called back to duty during any overtime or holiday period, shall be billed for a minimum of 2 hours overtime or holiday inspection service at the established rate.

(c) Bills are payable upon receipt and become delinquent 30 days from the date of the bill. Overtime or holiday inspection will not be performed for anyone having a delinquent account.

THE REVERSE OF THIS PAGE IS INTENDED TO BE BLANK.

§381.38 Overtime and holiday inspection service.

(a) The management of an official establishment, an importer, or an exporter shall pay the Animal and Plant Health Inspection Service \$12.40 per hour per Inspection Service employee to reimburse the Inspection Service for the cost of the inspection service furnished for time outside the schedule tour of duty; on any day outside the basic workweek; or on any holiday specified in paragraph (b) of this section.

(b) Holidays for Federal employees shall be New Year's Day, January 1; Washington's Birthday, the third Monday in February; Memorial Day, the last Monday in May; Independence Day, July 4; Labor Day, the first Monday in September; Columbus Day, the second Monday in October; Veterans' Day, the fourth Monday in October; Thanksgiving Day, the fourth Thursday in November; Christmas Day, December 25. When any of the above-listed holidays falls outside the basic workweek, the nearest workday within that week shall be the holiday.

§ 381.39 Basis of billing for overtime and holiday services.

(a) Each recipient of overtime or holiday inspection service, or both, shall be billed at the rate established in § 381.38(a), in increments of quarter hours. For billing purposes, 8 or more minutes shall be considered a full quarter hour. Billing will be for each quarter hour service rendered by each Inspection Service employee.

(b) Official establishments, importers, or exporters requesting and receiving the services of an Inspection Service employee after he has completed his day's assignment and left the premises, or called back to duty during any overtime or holiday period, shall be billed for a minimum of 2 hours overtime or holiday inspection service at the established rate.

(c) Bills are payable upon receipt and become delinquent 30 days from the date of the bill. Overtime or holiday inspection will not be performed for anyone having a delinquent account.

§ 381.40 [Reserved]

§ 381.41 [Reserved]

§ 381.42 [Reserved]

§ 350.5 Application for service.

Any person who desires to receive service under the regulations in this part for meat or other product eligible therefor under such regulations may make application for service to the Administrator, upon an application form which will be furnished by the Administrator upon request.

§ 350.6 Denial or withdrawal of service.

(a) If any person has applied for service for meat or other product not eligible therefor under the regulations in this part, or has failed to make proper application for service or to pay fees and charges due for service furnished or to be furnished to him under the regulations in this part, or if the service cannot be furnished to any person applying therefor because of lack of available inspectors or other administrative reasons, the service may be denied to such person by the Administrator until the condition justifying such denial is corrected.

(b) Service under the regulations in this part may also be denied to any person by the Administrator for such period as he may deem proper, if it is determined, after opportunity for hearing before a proper official in the Department, that such person has been responsible for any willful misrepresentation to the Department concerning any meat or other product for which service has been requested under the regulations, in this part, or that such person has been responsible for the use without authority, or the imitation, of any marks or certificates of Federal meat inspection on or with respect to any meat or other product, or has otherwise been responsible for any fraudulent or deceptive practice with respect to such service, or that such person has interfered with or obstructed any inspector in the performance of his duties under the regulations in this part, or attempted to do so. Pending final determination of the matter, the Administrator may deny or withdraw service without hearing in those cases where the public interests so require. In other cases prior to the institution of proceedings for denial of service under this paragraph, the facts or conduct which may warrant such action shall be called to the attention of the person involved, in writing, and he shall be given an opportunity to demonstrate or achieve compliance with all applicable requirements.

§ 350.7 Fees and charges.

(a) Fees and charges for service under the regulations in this part shall be paid by the applicant for the service in accordance with this section, and, if required by the Administrator, the fees and charges shall be paid in advance.

(b) The fees and charges provided for in this section shall be paid by check, draft, or money order payable to the Treasurer of the United States and shall be remitted promptly to the Administrator upon furnishing to the applicant of a statement as to the amount due.

(c) The fees to be charged and collected for service under the regulations in this part shall be at the rate of \$12.40 per hour for base time, * \$12.40 per hour for overtime including Saturdays, Sundays, and holidays, and * \$19.20 per hour for laboratory service, to cover the costs of the service and

shall be charged for the time required to render such service, including but not limited to the time required for the travel of the inspector or inspectors in connection therewith during the regularly scheduled administrative work week.

(d) Charges may also be made to cover the cost of travel and other expenses incurred by the Service in connection with the furnishing of the service.

[23 F.R. 9982, Dec. 23, 1958, as amended at 32 F.R. 13115, Sept. 15, 1967; 35 F.R. 6856, Apr. 30, 1970]

PART 355-CERTIFIED PRODUCTS FOR DOGS, CATS, AND OTHER CARNIVORA;
INSPECTION, CERTIFICATION, AND IDENTIFICATION AS TO CLASS,
QUALITY, QUANTITY, AND CONDITION

AUTHORITY: The provisions of this Part 355 issued under secs. 203, 205, 60 Stat. 1087, 1090; 7 U.S.C. 1622, 1624.

SOURCE: The provisions of this Part 355 appear at 23 F.R. 10107, Dec. 23, 1958; 25 F.R. 1357, Feb. 16, 1960, as amended at 32 F.R. 13115, Sept. 15, 1967, unless otherwise noted. Redesignated at 30 F.R. 4195, Mar. 31, 1965.

DEFINITIONS

§ 355.1 Meaning of words.

Words used in this part in the singular form shall be deemed to import the plural, and vice versa, as the case may demand.

§ 355.2 Terms defined.

When used in this part unless otherwise distinctly expressed or manifestly incompatible with the intent thereof:

(a) "Person" means any individual, partnership, association, business trust, corporation, or any organized group of persons, whether incorporated or not.

(b) "Program" means the Meat and Poultry Inspection Program of the Animal and Plant Health Inspection Service of the United States Department of Agriculture.

(c) "Circuit supervisor" means an inspector of the Program assigned to supervise and perform official work at a circuit. Such inspector is assigned by and reports directly to the Administrator or other person designated by him.

(d) "Inspector" means an inspector of the Program.

(e) "Inspected plant" means any plant preparing certified products for dogs, cats, or other carnivora, at which inspection is maintained under the regulations contained in this part.

(f) "Circuit" means one or more inspected plants assigned to a circuit supervisor.

(g) "Animal protein supplement" means a product containing animal protein and other elements normal to the component for use in compounding a maintenance food for dogs, cats, and other carnivora.

When an application for inspection, certification, and identification is granted, the circuit supervisor shall, at or prior to the inauguration of inspection, inform the owner or operator of the plant of the requirements of the regulations contained in this part. Inspection shall not be begun if a plant is not in a sanitary condition. The applicant shall adopt and enforce all necessary measures and shall comply with all such directions as the circuit supervisor may prescribe for carrying out the purposes of this part.

§ 355.8 Official number.

To each plant granted inspection an official number shall be assigned. Such number shall be preceded by the letter "A" and used to identify all certified products prepared in the plant.

§ 355.9 Numbers granted same ownership or control.

Two or more official plants under the same ownership or control may be granted the same official number, provided a serial letter is added after the number in each case to identify the plant.

§ 355.10 Assignment of inspectors.

The Administrator shall designate a circuit supervisor of the inspection at each circuit and assign to him such assistants as may be necessary.

FEES

§ 355.11 Charge for survey.

Applicants for the inspection, certification, and identification shall reimburse the Department for salary, travel cost, per diem allowance, and the like, expended incidental to any survey of the premises for which the inspection is requested, and in connection with any review of plans which may be made.

§ 355.12 Charge for service.

* The fees to be charged and collected by the Administrator shall be \$12.40 *
* per hour for base time, \$12.40 per hour for overtime including Saturdays, *
Sundays, and holidays, and \$19.20 per hour for laboratory service to reimburse *
the Service for the cost of the inspection services so furnished.
[35 F.R. 6856, Apr. 30, 1970]

SANITATION AND FACILITIES

§ 355.13 Sanitation.

Sanitary facilities and accommodations shall be furnished by every inspected plant. Of these the following are specifically required:

(a) Dressing rooms, toilet rooms, and urinals shall be sufficient in number, ample in size, and conveniently located. They shall be properly lighted and ventilated and of sanitary construction. They shall be separate from the rooms and compartments in which certified products are prepared, stored or handled.

(b) Modern hand-washing basins, including running hot and cold water, soap and towels shall be placed in or near toilet rooms.

(c) Toilet soil lines shall be separate from house drainage lines to a point outside the buildings and drainage from toilet soil lines shall not be discharged into a grease catchbasin.

(d) Properly located facilities shall be provided for cleansing utensils and hands of all persons handling or preparing any products to be certified.

(e) Equipment and utensils used for preparing any products to be certified shall be of such material and construction as will make them susceptible of being readily and thoroughly cleaned.

(f) Trucks and receptacles used for inedible materials shall be of such construction as to permit ready and thorough cleansing, shall bear a conspicuous and distinctive mark, and shall be used exclusively for handling inedible material.

(g) Rooms, compartments, places, equipment and utensils used for preparing, storing or otherwise handling any certified products, and all other parts of the inspected plant, shall be kept clean. There shall be no handling or storing of materials which creates an objectionable condition in rooms, compartments or places where certified products are prepared, stored or otherwise handled.

§ 355.14 Facilities.

Adequate facilities for the preparation and inspection of the products to be certified shall be furnished and maintained by the inspected plant. Of these the following are specifically required:

(a) A room or compartment adequately equipped for locking or sealing shall be provided for holding products prepared for certification or material used in their preparation which are identified as "U.S. retained," and such rooms and compartments shall be conspicuously marked with the phrase "U.S. retained" prominently displayed.

(b) Adequate facilities, including denaturing materials, for the proper disposal of condemned articles including carcasses, parts of carcasses and other materials, shall be provided.

(c) Rooms or compartments adequate in size and properly equipped for holding samples of canned products prepared for certification under incubation, shall be maintained at the temperature specified in § 355.25(i).

(d) Furnished office room, including light, heat, janitor, and laundry service shall be provided rent free for the exclusive use of the inspector. These facilities shall be set apart for this purpose and provided with lockers suitable for the protection and storage of program supplies. Laundering of inspectors' outer work clothing shall be provided by the management of inspected plants.